

Making The Perfect Layer Cake

Ingredients:

- Eggs
- Flour
- Sugar
- Frosting
- Sprinkles (optional)
- Room temperature butter

Step One: Preheat the oven.

Step Two: In a large bowl, use a stand mixer with a paddle attachment to whip the butter until it has a creamy consistency.

Step Three: Slowly pour the sugar into the bowl until light and fluffy. Then add the rest of the wet ingredients to the bowl and mix well.

Step Four: Sift the flour and mix the other dry ingredients into a separate bowl.

Step Five: Set mixer to low and slowly add the dry ingredients to the bowl of wet ingredients.

Step Six: Grease two round pans and pour half the batter into each one.

Step Seven: Place pans in oven.

Step Eight: Make frosting while waiting for the cakes to bake.

Step Nine: Take cakes out of the oven, leave to cool on a rack

Step Ten: Slide a knife around the edge between the cake and the pan. Invert each cake on a cooling rack. Carefully slice through the cake from one side to the other. Wrap each layer tightly in plastic wrap. Place the layers in the freezer for at least half an hour.

Step Eleven: Frost layers with a light coat of icing, then put them together and place cake in the freezer for half an hour.

Step Twelve: Take cake out of the freezer and place it back on the rack. Drop a large amount of frosting on the top of the cake. This will be the final coat. Using a metal spatula, spread the frosting over the top. Then take some frosting with your spatula and, holding the spatula against the side at a 45-degree angle, spread the icing around the cake. Use the spatula to smooth the frosting over the top of the cake. Dip the spatula in warm water and smooth out the top of the cake.

Tips and Tricks:

- Set out all the ingredients in the beginning.
- Make sure all the ingredients are fresh.
- Chocolate cakes are especially good when made with brown sugar.
- Use stand mixer with a paddle attachment.
- Scrape down the sides with a spatula a couple of times during the mixing process will help you get everything in without making a mess.
- Make sure each addition is completely mixed in before adding the next batch.
- Test the cakes with a skewer or cake tester to make sure you have baked the cake long enough to take it out of the oven. If the skewer comes out clean or with just some moist crumbs attached, take the cakes out. If not, set the timer for two more minutes and check again. Bake in two-minute increments, watching closely until the cakes are ready.
- You can put the cake board on a lazy Susan to help you turn it while frosting.
- Add embellishments